

## GARRISON CATEGORY CHECKLIST

For use of this form, see AR 30-1; the proponent agency is DCSLOG.

This checklist contains ten major areas with specific subsections to assist evaluators of all phases of the competition, however, the actual scoring method used is the prerogative of the participating commands.

A. TRAINING, SUPERVISION, AND MANAGEMENT	SCORE	D. FOOD SERVICE SANITATION	SCORE
OJT and cross training programs		Food Handler's Certificates	
Menu/Nutrition planning		Refrigeration of perishables	
Knowledge of terms procedures		Food preparation procedures	
Operators knowledge of equipment		Warewashing/detergents and disinfectants	
Training status and school quotas		Overall dining facility sanitation	
Effective use of manpower		Pest control	
Adequacy of supervision		CATEGORY RATING	
Supervision during serving		<b>E. COMMAND RELATIONS</b>	
Response to supervision		Command interest	
Required Publications on Hand		Money, manpower/material support	
SOP's in use		Utilization of facilities	
Dining facility records		Manning level	
Preparation/Use of Production Schedule/Sensitive and high dollar item Disposition (DA Form 3034-1)		Recognition of individuals	
Cost consciousness (Food/energy management)		Community interest/publicity	
CATEGORY RATING		CATEGORY RATING	
<b>B. HEADCOUNT PROCEDURES</b>		<b>F. APPEARANCE/ATTITUDE OF FOOD SERVICE PERSONNEL</b>	
Headcount orientation personnel identification		Appearance of personnel	
Cash collection/security procedures		Attitude of personnel	
Procedures for personnel subsisted without reimbursement		Courtesy of servers	
CATEGORY RATING		Work habits	
<b>C. RECEIPT AND STORAGE</b>		CATEGORY RATING	
Authorized receiving personnel		<b>G. SERVING AND TROOP ACCEPTABILITY</b>	
Receipt procedures		Adequacy of meal hours Serving Rate	
Storage procedures		Completeness of menu on serving line	
Utilization of storage		Arrangement of serving line	
Coding and dating system		Eye appeal and garnishment	
CATEGORY RATING		Portion control plate waste	

<b>G. SERVING AND TROOP ACCEPTABILITY <i>(cont.)</i></b>	<b>SCORE</b>	<b>J. FOOD PREPARATION AND QUALITY</b>	<b>SCORE</b>
Replenishment		Effective menu adjustment	
Nutritional Standards for Garrison Dining Facilities		Adherence to Production Schedule	
Leftover quantity/utilization		Adherence to recipes	
Troop acceptability (PRO-CON)		Assembling, measuring, weighing	
CATEGORY RATING		Progressive cookery	
<b>H. DINING AREA</b>		Salads and dressings	
Arrangement		Pastries	
Decor		Preparation of leftovers	
Temperature		Proper serving temperatures	
Sound Level		Food palatability	
CATEGORY RATING		CATEGORY RATING	
<b>I. EQUIPMENT AND FACILITY</b>			
Operating instructions posted			
Use and maintenance of equipment			
Safety practices			
Work order submission/follow-up			
Planning equipment replacement			
CATEGORY RATING			
REMARKS			